

What is claimed is:

1. A method for reducing the level of asparagine in a food material, comprising:
 - (1) providing a food material comprising asparagine;
 - (2) optionally reducing the particle size of the food material;
 - (3) optionally increasing the cellular membrane permeability of the food material;
 - and
 - (4) extracting the asparagine from the food material.
2. The method of Claim 1, wherein the cellular membrane of the food material is increased by blanching said food material.
3. A method for reducing the level of acrylamide in a food product, comprising:
 - (1) providing a food material comprising asparagine;
 - (2) optionally reducing the particle size of the food material;
 - (3) optionally increasing the cellular membrane permeability of the food material;
 - (4) extracting a portion of the asparagine from the food material; and
 - (5) heating the food material to form the finished food product.
4. The method of Claim 3, wherein the cellular membrane of the food material is increased by blanching said food material.
5. An article of commerce comprising:
 - (a) snack chips, wherein said snack chips have a reduced level of acrylamide;
 - (b) a container for containing the snack chips; and
 - (c) a message associated with the container;wherein said message associated with the container informs the consumer that the snack chips have a reduced level of acrylamide.
6. The article of Claim 5, wherein said snack chips are potato chips having less than about 40 ppb acrylamide.
7. The article of Claim 6, wherein said potato chips have less than about 10 ppb acrylamide.

8. The article of Claim 5, wherein said snack chips are fabricated potato crisps having less than about 400 ppb acrylamide.

9. The article of claim 8, wherein said fabricated potato crisps have less than about 200 ppb acrylamide.

10. The article of Claim 5, wherein said snack chips are tortilla chips having less than about 75 ppb acrylamide.

11. The article of claim 10, wherein said tortilla chips have less than about 50 ppb acrylamide.

12. An article of commerce comprising:

- (a) French fries, wherein said French fries have a reduced level of acrylamide;
- (b) a container for containing the French fries; and
- (c) a message associated with the container;

wherein said message associated with the container informs the consumer that the French fries have a reduced level of acrylamide.

13. The article of Claim 12, wherein said French fries have less than about 40 ppb acrylamide.

14. The article of claim 13, wherein said French fries have less than about 10 ppb acrylamide.